

	U	1	Document ID	Issue Date	Pages
1	<input type="checkbox"/>	<input type="checkbox"/>	US 5998363 A	19991207	6
2	<input type="checkbox"/>	<input type="checkbox"/>	US 5948452 A	19990907	11
3	<input type="checkbox"/>	<input type="checkbox"/>	US 5821217 A	19981013	5
4	<input type="checkbox"/>	<input type="checkbox"/>	US 5723446 A	19980303	5
5	<input type="checkbox"/>	<input type="checkbox"/>	US 5714472 A	19980203	6
6	<input type="checkbox"/>	<input type="checkbox"/>	US 5504072 A	19960402	10

	Title	Current OR	Current XRef
1	Enteral formulation: low in fat and containing protein hydrolysates	514/2	514/23 ; 514/54 ; 514/549 ; 514/552 ; 514/558 ; 514/560 ; 514/60
2	Process for producing low pH by-products from waste products of cheese production	426/41	426/34 ; 426/36 ; 426/39 ; 426/583
3	Enteral formulation: low in fat and containing protein hydrolysates	514/2	514/23 ; 514/54 ; 514/549 ; 514/552 ; 514/558 ; 514/560 ; 514/60
4	Enteral formulation designed for optimized nutrient absorption and wound healing	514/21	424/DIG.13 ; 426/607 ; 426/656 ; 426/658 ; 426/72 ; 514/2 ; 514/23 ; 514/538 ; 514/54 ; 514/560 ; 514/943
5	Enteral formulation designed for optimized nutrient absorption and wound healing	514/21	424/DIG.13 ; 426/607 ; 426/656 ; 426/658 ; 426/72 ; 514/2 ; 514/23 ; 514/54 ; 514/558 ; 514/560 ; 514/943
6	Enteral nutritional composition having balanced amino acid profile	514/21	424/439 ; 424/600 ; 424/679 ; 424/709 ; 426/64 ; 426/72 ; 426/73 ; 514/2

[illegible]

	U	1	Document ID	Issue Date	Pages
7	<input type="checkbox"/>	<input type="checkbox"/>	US 5438042 A	19950801	7
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	US 5308832 A	19940503	13
9	<input type="checkbox"/>	<input type="checkbox"/>	US 5221668 A	19930622	10

	Title	Current OR	Current XRef
7	Enteral nutritional composition having balanced amino acid profile	514/21	424/439 ; 424/600 ; 424/679 ; 424/709 ; 426/64 ; 426/72 ; 426/73 ; 514/2
8	Nutritional product for persons having a neurological injury	514/2	426/656 ; 426/800 ; 514/21
9	Nutritional product for trauma and surgery patients	514/23	424/439 ; 424/442 ; 426/601 ; 426/606 ; 426/607 ; 426/656 ; 426/658 ; 426/800 ; 426/801 ; 426/810 ; 514/2 ; 514/878 ; 514/909 ; 514/911 ; 514/921

[illegible]

	Type	L #	Hits	Search Text	DBs	Time Stamp
1	BRS	L1	79127	partial\$ adj 2 hydrolyz\$ adj 2 protein	USPAT	1999/12/13 14:03
2	BRS	L2	106	partial\$ near hydrolyz\$ near protein	USPAT	1999/12/13 14:09
3	BRS	L3	76	(enteral or nutrition) near product	USPAT	1999/12/13 14:12
4	BRS	L4	0	enteral near tubefeeding	USPAT	1999/12/13 14:12
5	BRS	L5	2391	tube near feeding	USPAT	1999/12/13 14:13
6	BRS	L6	103	enteral near (formulation or product or support)	USPAT	1999/12/13 14:13
7	BRS	L7	2481	6 or 5 or 3	USPAT	1999/12/13 14:14
8	BRS	L8	9	7 and 2	USPAT	1999/12/13 14:14

	Comments	Error Definition	Errors
1		Truncation Overflow. Return string from Server is: 5`0`0`PAR	1
2		Truncation Overflow. Return string from Server is: 5`0`0`PAR	1
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4			0
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6			0
7			0
8			0

SEARCH REQUEST FORM

4-352

Examiner # (Mandatory): 76656 Requester's Full Name: Shahnam Shararah
 Art Unit 1616 Location (Bldg/Room): 2A-12 Phone (circle 305 308) 5400
 Serial Number: 09025363 Results Format Preferred (circle): PAPER DISK E-MAIL
 Title of Invention Calorically dense Nutritional Compositions
 Inventors (please provide full names): David Malk, Diana Twyman, Tom Michalski

Earliest Priority Date: 1997

Keywords (include any known synonyms, registry numbers, explanation of initialisms):

- ① Carbohydrate = Poly Saccharide = Glucose source = Dextrose Protein hydrolysa
 ② Protein = peptide = Poly peptides = hydrolyzed whey = hydrolysate = Nitrogen so
 ③ lipid = Fat = Fat source = Triglyceride =

Also consider terms such as

- ④ Caloric density
 ⑤ ENTERAL NUTRITION = ENTERAL Tube feeding = TOTAL ENTERAL Nutrition
enteral nutritional support = enteral Formulation or Product
 ⑥ Attached is a copy of the claims

Please write detailed statement of the search topic and the concept of the invention. Describe as specifically as possible the subject matter to be searched. Define any terms that may have a special meaning. Give examples of relevant citations, authors, etc., if known. You may include a copy of the abstract and the broadcast or most relevant claim(s).

- ① Composition comprising:
 (a) Protein source comprising 15-20% of Calorie Content
 (b) a Carbohydrate
 (c) a lipid source including Medium or long chain Fatty Acids
 ② Composition #1 is for Enteral Tube feeding. Also comprising Zinc and/or (Vite or Ascorbate or Ascorbic acid) and/or (Se or Selen) and/or Taurine and/or (Carotene)
 ③ Composition #1 where protein is hydrolyzed whey protein
 ④ a method of administering above either comp ①/②/③ to a patient

STAFF USE ONLY

Searcher: <u>[Signature]</u>	Type of Search	Vendors (include cost where applicable)
Searcher Phone #: <u>4498</u>	<input type="checkbox"/> N.A. Sequence	<input checked="" type="checkbox"/> STN
Searcher Location: <u>1807</u>	<input type="checkbox"/> A.A. Sequence	<input type="checkbox"/> Questel/Orbit
Date Picked Up: <u>4/15</u>	<input type="checkbox"/> Structure (#)	<input type="checkbox"/> Lexis/Nexis
Date Completed: <u>4/15</u>	<input checked="" type="checkbox"/> Bibliographic	<input type="checkbox"/> WWW/Internet
Clerical Prep Time: <u>30</u>	<input type="checkbox"/> Litigation 1	<input type="checkbox"/> In-house sequence systems (list)
Terminal Time: <u>95 / 125</u>	<input type="checkbox"/> Fulltext	<input type="checkbox"/> Dialog
Number of Databases: <u>4</u>	<input type="checkbox"/> Procurement	<input type="checkbox"/> Dr. Link
	<input type="checkbox"/> Other	<input type="checkbox"/> Westlaw
		<input type="checkbox"/> Other (specify)